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Sustainable Seafood Forum July 22 Offers Tasting, Recipes From Underutilized Stocks

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Sustainable Seafood Forum July 22 Offers Tasting, Recipes From Underutilized Stocks

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Reporters and editors: You are welcome to attend this Sustainable Seafood Forum. Please contact Ken La Valley at 603.862.4343 or ken.lavalley@unh.edu.

DURHAM, N.H. - Local foodies will soon get an opportunity to expand their culinary palates during a forum to showcase lesser-known seafood products.

The Atlantic Culinary Academy (ACA), Shoals Marine Lab and NH Sea Grant are co-hosting a Sustainable Seafood Forum tasting on Tuesday, July 22 from 6 - 9 p.m. at the ACA's Dover location in L'Esprit. The forum is intended to help create professional and public awareness of seafood products that are not necessarily targeted by local fishermen in order to create sustainable supplies and relieve pressure from overharvested stocks.

The seafood will be prepared by local restaurant chefs as well as faculty chef instructors from the ACA. In addition to the seafood tasting, food preparation demonstrations and education presentations will be made. All participating chefs will offer their recipes to the tasters as part of the event.

Tickets are \$25 and can be purchased through the UNH Cooperative Extension Web site at http://extension.unh.edu/Marine/FA_FMGMGT.htm. For more information, please contact Ken La Valley at 603.862.4343 or ken.lavalley@unh.edu.

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